

Holiday Menu

2022



Chef Patrick Turcot

Patrick Turcot is a Quebec-born Executive Chef who brings experience from a distinguished career at numerous prestigious hotels across North America. He found his passion for food and cooking when he was a teenager, pursuing his dream by graduating from the Institute of Tourism and Hospitality of Quebec.

career

Chef Turcot started his career off joining the kitchen brigade at Fairmont Chateau Lake Louise, returning to work at the legendary Chateau Frontenac and share his culinary experience with students at Cégep Limoilou in Quebec City. After stints as the Executive Chef at the Fairmont Hotel Macdonald in Edmonton and Fairmont Jasper Park Lodge, both in Alberta, Chef Turcot was appointed as Executive Chef at the Fairmont Scottsdale in Arizona, where he found new sources of inspiration in the desert and embraced the challenge of working with diverse regional flavours and products. His experiences there laid the foundation for great success as the Head Chef at the Fairmont Le Manoir Richelieu in La Malbaie, Quebec, where he also became a passionate ambassador for culinary tourism throughout the Charlevoix Region.

awards

Throughout his career, Chef Turcot has received numerous awards and accolades and has participated in a variety of television productions.

philosophy

In addition to working closely with local producers, Chef Turcot's cuisine is also inspired by classical French techniques and principles, infused with current influences often found through travel.

Local Fresh Ingredients Matter

Shaw Centre is committed to culinary excellence. It is a commitment that includes fresh seasonal, regional, organic and sustainable ingredients and extends through preparation and service.

Our carefully planned menus and exquisitely prepared dishes reflect growing trends toward eating global and dining local – appealing to increasingly varied international tastes, while responding to twin demands of healthy eating and responsible, sustainable business practices.

We work diligently to source many of our products from Canadian suppliers. Morning, noon and night, our talented kitchen brigades create palate-pleasing and beautifully presented dishes with pristine attention to detail. Prepare to be wowed by Canada's Meeting Place.



Festive Buffet Dinner Package

Dinner served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.

Passed Hors d'Oeuvres

(3 pieces per guest)

\$80.00/guest

Chilled

Artisan Farm Blue Mountain Labrador Tea Beef Tataki with Cedar Jelly **DF GF**

Watermelon Radish Taco with Spinach Hummus **V V+ DF GF**

Warm

Cranberry Crusted Fried Tofu **V V+ DF GF**

Smoked Turkey Arancini **GF**

Dinner Buffet

Oven Roasted Cauliflower Cream Soup with Sunflower and Pomegranate Seeds **V GF**

Tossed Rainbow Kale with Roasted Artichoke and Emulsified Ginger Blood Orange Vinaigrette **V V+ DF GF**

Celery and Fennel Salad with Red Onion, Parsley, Dates, Crumbled Feta and Lemon Mustard Seed Vinaigrette **V GF**

Cedar Plank Hot Smoked Salmon with Cranberry Orange Syrup and Onion Marmalade **DF GF**

Seed to Sausage Charcuterie Board **DF GF**

Sous Vide Turkey Breast Roll with Olive Oil Confit Thigh and Chestnut-Cranberry Stuffing and Classic Gravy **DF**

Action Station - Wellington Style Artisan Farm Blue Mountain Beef Flank Steak with Pingue Prosciutto, Mushroom Duxelles and Mrs. McGarrigle's Mustard Demi-Glace **GF**

Squash and White Bean Cassoulet with Chickpea Plant Based Tandoori Dumpling **V V+ DF GF**

Cast Iron Roasted Multicolor Carrots and Brussel Sprouts with Lavender Butter Spicy **V GF**

Honey Garlic Sweet Potato Purée **V GF**

Desserts

BY55 Noir N°1 Chocolate Yule Log **V**

Santa Macaron **V**

Holiday Cake Pop with White Chocolate **V**

Pumpkin & Chai Butter Cream Cup Cake **V**

Apple, Cranberry and Orange Zest Cobbler **V V+ DF GF**

Festive Plated Dinner Package

Dinner served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.

Passed Hors d'Oeuvres

(3 pieces per guest)

\$80.00/guest

Chilled

Artisan Farm Blue Mountain Labrador Tea Beef Tataki with Cedar Jelly **DF GF**

Watermelon Radish Taco with Spinach Hummus **V V+ DF GF**

Warm

Cranberry Crusted Fried Tofu **V V+ DF GF**

Smoked Turkey Arancini **GF**

Three Course Dinner

Caramelized Onion and Chestnut Cream Soup with Cranberry Brioche Toast **V**

Sous Vide Turkey Breast Roll with Olive Oil Confit Thigh, Chestnut-Cranberry Stuffing with Classic Gravy and Olive Oil Braised Root Vegetables **DF**

Pistachio Financier with Zephyr Whipped Mascarpone and Poached Sour Cherries **V**

Alternative Option

Cinnamon Spiced Plant Based Roll with Chestnut and Cranberry Stuffing, Yellow Beet Cream Sauce and Olive Oil Braised Root Vegetables **V V+ DF GF**

V Vegetarian **V+** Vegan **DF** Dairy Free **GF** Gluten Free

50 person minimum for service or \$200.00 plus HST labour charge will apply

V Vegetarian **V+** Vegan **DF** Dairy Free **GF** Gluten Free

25 person minimum for service or \$200.00 plus HST labour charge will apply

Sugar and spice makes the Holidays so nice!

Eat, Drink and be Merry!

Three Course Festive Plated Dinner

Dinner served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.

Appetizer

Caramelized Onion and Chestnut Cream Soup with Cranberry Brioche Toast **V**

Roasted Broccoli, Yellow Beet, Couscous Salad with Pomegranate Tahini Crema **V V+ DF**

Maple Roasted Acorn Squash, Spelt and Rainbow Kale Salad with Grilled Carrots, Apple Cider Vinaigrette **V V+ DF**

Le Coprin Smoked Mushroom, Soubise Crema with Birch Syrup Glazed Smoked Duck Magret **DF GF**

Mains

Sous Vide Turkey Breast Roll with Olive Oil Confit Thigh, Chestnut-Cranberry Stuffing with Classic Gravy and Olive Oil Braised Root Vegetables **DF**

\$74.00

Cinnamon Spiced Plant Based Roll with Chestnut and Cranberry Stuffing, Yellow Beet Cream Sauce and Olive Oil Braised Root Vegetables **V V+ DF**

\$72.00

Wild Mushroom Dusted Cauliflower with Maple Braised Organic Beluga Lentils, Scallion Pesto and Market Vegetables **V V+ DF GF**

\$72.00

Mushroom, Dried Cranberry and Tête À Papineau Crusted Chicken Supreme with Basil Mashed Potatoes, Grilled Asparagus, Oven Dried Roma Tomato and Pan Jus **GF**

\$74.00

Wellington Style Artisan Farm Blue Mountain Flat Iron Steak Crusted with Le Coprin Mushroom Rosemary Crust, Market Vegetables and Port Reduction Demi-Glaze **GF**

\$80.00

Desserts

Pistachio Financier with Zephyr Whipped Mascarpone and Poached Sour Cherries **V**

Chocolate BY55 Noir N°1 Mini Yule Log with Dulce de Leche Quenelle and Cranberry Coulis **V**

When offering a choice menu, the highest main course price will apply (maximum of 3 entrée choices).

25 person minimum for service or \$200.00 plus HST labour charge will apply


V Vegetarian **V+** Vegan **DF** Dairy Free **GF** Gluten Free

A balanced diet is having a holiday cookie in each hand



Beverages

HOST BAR

Domestic Beer - <i>Molson Canadian, Coors Light</i>	MOLSON 	\$8.50
Imported Beer - <i>Heineken, Dos Equis Lager</i>		\$9.00
Local Craft Beer - 473 ml		\$10.25
Hard Seltzer		\$9.00
House Wine - 5oz		\$9.75
Liquor		\$9.00
Deluxe Liquor		\$11.00
Liqueurs		\$10.00
Cocktails		\$10.50
Signature / Deluxe Cocktails		\$12.00
Mocktails		\$5.25
Non-Alcoholic -	<i>Coca-Cola® Soft Drinks, Minute Maid® Fruit Juice, Dasani® Bottled Water, eska® Sparkling Water</i>	\$4.50

HOLIDAY COCKTAIL

Santa Claus Smash - Rye, cinnamon, cranberry juice and rosemary simple syrup	\$10.50
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CASH BAR

- Available upon request with minimum net sales
- Prices will be posted at the event bar
- Bars are cashless methods of payment accepted are; *Apple Pay, Google Pay, tap and go, Visa, MasterCard, American Express, Discover, Union Pay, JCB and Interac.*

*Host bar prices are subject to 13% HST and 18% administrative charge
If the net consumption does not exceed \$500.00/bar, a labour charge of \$250.00/bar plus 13% HST will be applicable*

Time to get into the Holiday spirit. Gin Vodka... Whiskey..



Executive Sous Chef Jennifer Sands

Executive Chef Patrick Turcot

As long as we have wine, the holidays will be fine!

Wine List

🌿 Organic
🌱 Certified Sustainable
🌾 Biodynamic
🌱 V+ Vegan

WHITE

CANADIAN

🌿 Pelee Island Sauvignon Blanc VQA	Pelee Island, Ontario	\$45
🌿 Lighthouse Riesling VQA	Pelee Island, Ontario	\$47
Henry of Pelham Pinot Grigio VQA	Niagara, Ontario	\$54
V+ 🌿 Vinedressers Chardonnay VQA	South Islands, Ontario	\$59

INTERNATIONAL

Folonari Pinot Grigio	Veneto, Italy	\$46
V+ 🌿 Las Mulas Sauvignon Blanc Reserva Organic	Central Valley, Chile	\$52
🌿 M. Chapoutier Belleruche Grenache Blanc	Côtes du Rhône, France	\$58
🌾 Three Thieves Chardonnay	California, USA	\$55
🌿 Villa Maria Private Bin Sauvignon Blanc	Marlborough, New Zealand	\$63

RED

CANADIAN

V+ 🌿 Pelee Island Cabernet Franc / Sauvignon VQA	Pelee Island, Ontario	\$45
V+ 🌿 Pelee Island Shiraz	Pelee Island, Ontario	\$47
Henry of Pelham Baco Noir	Niagara, Ontario	\$54
V+ 🌿 Vinedressers Meritage VQA	South Islands, Ontario	\$65

INTERNATIONAL

Folonari Valpolicella	Veneto, Italy	\$46
M. Chapoutier Belleruche Rouge	Côtes du Rhône, France	\$58
V+ 🌿 Las Mulas Cabernet Sauvignon Reserva Organic	Central Valley, Chile	\$52
Three Thieves Cabernet Sauvignon	California, USA	\$55
🌿 Villa Maria Private Bin Pinot Noir	Marlborough, New Zealand	\$66

SPARKLING WINE & PROSECCO

V+ 🌿 Pelee Secco VQA	Pelee Island, Ontario	\$49
Villa Conchi Cava Brut Selección	Mediterranean Coast, Spain	\$59
Santa Margherita Brut Prosecco Superiore di Valdobbiadene	Veneto, Italy	\$69

If the net consumption does not exceed \$500.00 for passed wine service a labour charge of \$250.00/bartender plus 13% HST will be applicable.

General Information

Food and Beverage Planning

You may select from the food and beverage choices presented in our menus or we would be happy to customize and create special menus to suit your tastes and needs for an additional fee.

All food and beverage must be prepared and presented by the Shaw Centre. Remaining food and beverages cannot be removed from the facility. A link to our Operations Guide can be found [here](#).

Standard timing for meal service is as follows:

Breakfast: 2 hours Lunch: 2 hours Reception & Dinner: 3 hours
Should meal time extend beyond the time frame, additional labour fees may apply.

Alcoholic beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario and Shaw Centre Alcohol Beverage Policy.

Food and Beverage specifications must be received in writing 45 days in advance of the event.

Upon receipt of specifications, your Shaw Centre Event Services Manager will provide written confirmation with an event order no less than 35 days prior.

To ensure successful events it is necessary to receive your final guarantee 7 or 10 business days prior to your event (according to the following schedule)

- Events up to 1000 Guests - seven (7) business days prior to event
- Events over 1000 Guests - ten (10) business days prior to event

Once the final guarantee is due, the count may not be decreased. A 3% overage will be prepared up to 50 meals - Shaw Centre will make every effort to accommodate increases after the final guarantee is due. Any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge.

A list of allergies and dietary restrictions must be received for all breakfast, lunch and dinner functions (according to the following schedule):

- Preliminary list due fourteen (14) business days prior to the event
- Final list due seven (7) business days prior to event

All alternate meals required onsite, at the time of the function, that exceed the number on the final list will be invoiced at full menu price (plus administrative fee and HST)

Food and Beverage Pricing

Food and Beverage prices are subject to 13% HST (harmonized sales tax) and an 18% administrative charge. The 18% administrative charge is dispensed as follows: (i) 22% of the administrative charge is retained by the company, and not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this 22% is distributed to the service employees, and (ii) 78% of the administrative charge is paid to the service employees (front line staff) as a gratuity.

Menu prices cannot be guaranteed more than 90 days out.

A surcharge will apply for small groups.

A surcharge will apply for food and beverage events scheduled on a Canadian statutory holiday.

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| New Years Day - January 1 st | Civic Holiday - First Monday in August |
| Family Day - Third Monday in February | Labour Day - First Monday in September |
| Good Friday - Friday before Easter Sunday | Thanksgiving Day - Second Monday in October |
| Easter Monday - Monday after Easter Sunday | Remembrance Day - November 11 th |
| Victoria Day - Monday before May 25 th | Christmas Day - December 25 th |
| Canada Day - July 1 st | Boxing Day - December 26 th |

General Information

Payment Policy for Food and Beverage Events

On Signing\$1,000.00 plus 13% HST Deposit

14 days prior.....Estimated Food and Beverage Costs

Standard Food and Beverage Service

Sit down service is planned for rounds of 8-10 with floor length white linen, china and glassware.

To ensure quality and safety, food stations may remain out for a maximum of 2 hours.

Attendance higher than the guarantee will be charged the actual event attendance. Fees may apply for extended timelines due to programs. A Custom Menu surcharge may apply.

SUCCESSFUL EVENT TIMELINE

With Contract	\$1,000.00 Deposit Due
45 Days	Food, Beverage, Event Specifications Required from Client
35 Days	Event Order sent by Shaw Centre with Confirmation of Event Specifications
14 Days	Estimated Food & Beverage Cost
7/10 Business Days	Final Guarantee of the Number of Guests Attending

“People who love to eat are always the best people.” – Julia Child